



Perfect recipe for collective kitchens

Mexican Beef Pie

PORTIONS FOR THE BASIC RECIPE: 6 (ONE PIE)

PREPARATION TIME: 30 MIN

COOKING TIME: 1 H + 30 MIN CHILLING

Preparation

Shortcrust pastry

- In a food processor, combine the flour and salt. Add the butter and pulse a few seconds at a time, until it forms pea-sized pieces. Add the yogurt and water, and pulse again until the dough just starts coming together. Add more water, if needed. Remove the dough from the food processor and shape into a disc with your hands.
- On a floured work surface, roll out the dough until about 3 mm (1/8 inch) thick. Line a 23 cm (9-inch) glass pie plate with the dough. Refrigerate for 30 minutes.
- With the rack in the lowest position, preheat the oven to 400 °F (200 °C).
- Prick the dough all over with a fork. Cover with a piece of foil and fill with dried beans or pie weights. Bake for 15 minutes.

Filling

1. Meanwhile, in a large non-stick skillet over medium heat, soften the onion and celery in the butter for about 7 minutes. Add the ground beef and cook over high heat, breaking the meat up with a wooden spoon, until nicely browned, about 10 minutes. Season with salt and pepper. Add the chili powder and cook for 1 minute, stirring.
2. Add the broth and tomatoes. Bring to a boil and cook over high heat, uncovered, stirring a few times, until the liquid has been absorbed, about 15 minutes. Remove from the heat. Add the chili sauce, relish and mustard. Let cool the mixture before spooning into the crust. Freeze at this step, if desired. Cover with the cheese. (See note)
3. Bake for 20 minutes or until the cheese is melted and the crust is golden. (If cooking from frozen, let partially thaw before baking for 40 minutes.)

Note

To save time, you can use a store-bought pastry. The Mexican beef pie can be prepared and refrigerated up to 3 days in advance.

Source: [Ricardo Cuisine](#)

To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
Shortcrust pastry			
All-purpose flour	310 ml (1 ¼ cup)		
Salt	1 ml (¼ tsp.)		
Cold unsalted butter, diced	90 ml (6 tbsp.)		
Plain yogurt	125 ml (½ cup)		
Icy water	60 ml (¼ cup)		
Filling			
Onion, chopped	1		
Celery stalks, chopped	2		
Butter	30 ml (2 tbsp.)		
Ground beef	675 g (1 ½ lb)		
Chili powder	15 ml (1 tbsp.)		
Beef broth	250 ml (1 cup)		
Tomatoes, finely chopped	2		
Chili sauce	30 ml (2 tbsp.)		
Relish	30 ml (2 tbsp.)		
Prepared mustard	15 ml (1 tbsp.)		
Tex-Mex type cheese, grated	250 ml (1 cup)		